COFFEE

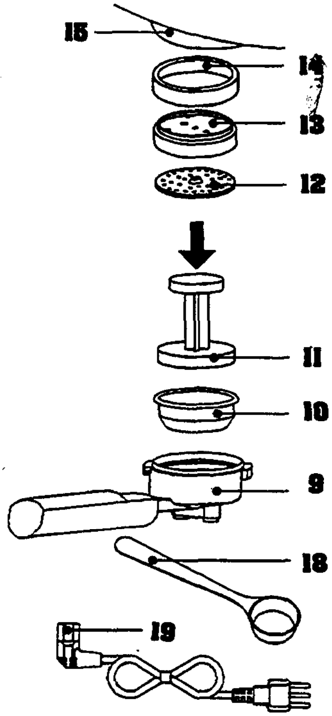


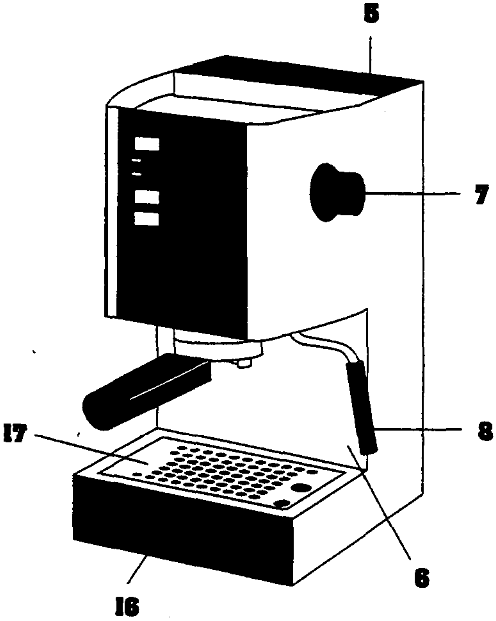
Instructions

Mode d'emploi

Instrucciones de uso

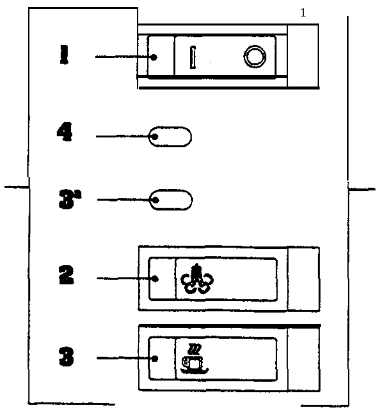
GAGGIA®





- "On" position
- Position "allumé"

- Posicidn "On"



- "Off' position
- Position "éteint"

- Posición "Off

READ THIS FIRST!

For GAGGIA® Espresso/Cappuccino Makers

BEFORE making espresso the first time, you MUST prime the pump!
Here's how to do it:

1. Plug the electrical cord into a live outlet.
2. Fill the water reservoir. (Filtered water is better.)
3. Place an empty filter into the black handled filter holder.
4. Attach the filter holder to the machine.
5. Turn on the power switch.
6. Allow the machine to heat up for 6 minutes.
7. Open the steam valve all the way.
8. Place an empty steam pitcher or mug under the steam tube.
9. Turn on the coffee switch and the steam switch.
10. Water will come out of the steam tube.
11. Allow about a cup of water to come out into the pitcher.
12. Turn off the coffee and steam switches.
13. Close the steam valve.
14. Place an empty cup under the coffee filter.
15. Turn on the "coffee" switch.
16. Fill the cup with water.
17. Turn off the "coffee" switch.

YOU ONLY NEED TO PRIME THE PUMP AGAIN ONLY IF NO WATER COMES OUT OR THE PUMP IS MAKING TOO MUCH NOISE.

Now you are ready to make espresso!!! Here's how:

1. Remove the black handled filter holder.
2. Using the measure provided, place one or two measures of finely ground espresso coffee in the filter basket.
(The large filter holds two measures for two cups, the small filter is for one cup.)
3. Using the tamper provided, gently press and twist the tamper on the surface of the ground coffee to pack it down.
4. Brush off any grounds on the rim with the palm of your hand.
5. Attach the filter holder firmly to the machine.
6. Place empty cup (or cups) under the filter holder spouts.
7. Turn on the "coffee" switch.

8. The pump sound will change in a few seconds and espresso will start to flow into the cups.
9. When the streams of espresso turn light in color, TURN OFF the "coffee" switch.
10. You may now remove the cups of espresso and serve them.
11. Before making more espresso, remove the filter holder and knock out the used grounds. DO NOT rinse the filter or filter holder at this time as it will cool them and make the next batch taste bitter.

TO MAKE CAPPUCCINO

1. Turn on the steam switch.
2. Put cold milk (skim, 1 %, 2%, Regular, Half & Half) into a steaming pitcher only one-third full.
3. Place an empty mug under the steam tube and open the steam valve part way to remove any accumulated water from the steam tube.
4. Close the steam valve.
5. Hold the pitcher with milk in it so that the end of the steam tube is below the surface of the milk but not so deep to block the air intake.
6. Open the steam valve all the way.
7. As the froth forms, raise the pitcher so that the steam tube goes deeper into the pitcher over the air intake.
8. When the froth is near the top of the pitcher, turn off the steam valve. (the froth may not come to the top if you are using a large pitcher with less milk in it.)
9. Turn off the "Steam" switch.
10. Remove the cups of espresso from the drip pan grid.
11. Spoon some froth from the pitcher on the espresso in the cup(s), then pour the hot milk in until the froth reaches the top of the cup(s).
12. If desired, sprinkle shaved chocolate or cinamon on top of the froth.

THE PROTECTIVE COATING OF THE CUP-WARMING PLATE ON THE TOP OF THE MACHINE, AS WELL AS THE COATING ON THE GRID OF THE DRIP TRAY SHOULD BE REMOVED.

Description of Parts

1. On-Off switch
2. Steam switch
3. Hot water/brew switch (pump)

3a. Temperature ready-light

4. Power-on light
5. Reservoir cover
6. Removable water knob
7. Steam/hot water knob
8. Turbo frother steam nozzle (removeable)
9. Filterholder
10. Filter basket 1 or 2 cups
11. Tamper
12. Shower head
13. Showerholder
14. Filterholder seal
15. Brew head
16. Drip tray
17. Drip plate
18. Measuring Tab

1 3. Power cable and plug

Instructions for the power supply cord

Regarding Your Cord Set:

A. A short power-supply cord is provided_ to reduce risks resulting from becoming entangled in or tripping over a longer cord. ONLY FOR TWO WIRES POWER SUPPLY CORD: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat the safety feature.

B. Longer extension cords are available and may be used if care is exercised in their use.

C. If a long extension cord is used,

1. the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
2. if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and
3. the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Introduction

As the proud owner or the Gaggia Coffee, you can now experience the taste of a delicious cup of espresso or cappuccino in the comfort of your own home. Congratulations on making a wise decision!Espresso coffee, originally created in Italy, is made by rapidly forcing water that has been heated to the correct brewing temperature, through a special finely ground coffee. The heart of the Coffee Gaggia is a precision engineered pump. The pump and water flow is easily controlled with just a flick of the switch.

Making espresso or cappuccino is very different from using a coventional coffee maker. The Coffee Gaggia operates with pressure and steam and it is, therefore, -important to read all the instructions before using. Become familiar with all parts of the machine before operating the unit.

Important to know...

1. The taste of your coffee depends on the characteristics of the beans from which it is made, the type of bean, where it was grown and processed. The special flavor of a coffee bean is determined by many factors, but its taste and aroma are the result of the roasting process. Most coffees purchased from the supermarket are roasted to a moderate degree. Those beans are light in color and have a dry, rather than an oily surface. This is known as the American roast (in USA). The coffee beans that are roasted for a longer period of time and at higher temperatures will be much darker in color. Darker beans will produce a more flavorful cup of coffee than the lightly-roasted beans.
2. A variety of dark roasts is available from which you can choose to brew your espresso. Examples: Vienna roast, French roast, Italian roast, etc. Each of these roasts is a blend of coffee beans that are roasted at a specific temperature producing a specific type of flavor. There are decaffeinated beans that have up to 98% of the caffeine content removed. The next time you purchase coffee for your espresso maker, experiment with one of the many kinds of coffee being sold. You may just find that it tastes better than the blend you have been using.
3. A fine “espresso grind” for pump-driven machines must be used. Be sure to ask for this when buying coffee or when having beans ground. Do not use a blade-type grinder because it makes too much coffee dust and produces an irregular grind.
4. The mark of real espresso is its dark color, rich taste and the light brown, natural froth called “crema” in Italian.
5. Cappuccino is simply a combination of espresso and hot, frothy milk. Equal amounts of espresso, froth and hot milk are recommended. Cappuccino is usually topped with cinnamon, nutmeg or chocolate shavings.
6. Espresso coffee should be served immediately after it is made.

7. Espresso is served in 2 to 2 112 oz. demitasse cups. A 4 or 6 oz. cup or glass is used for cappuccino.
8. Ideally, coffee beans should be ground immediately before using. Remember, it must be an “espresso grind” for pump-driven machines.
9. It’s best to store ground coffee or beans in an airtight container in the freezer of your refrigerator. Ground coffee readily picks up food flavors.

Preparation

1. Raise the water reservoir cover (5) and fill with cold water to, the MAX line indicated on reservoir (6). For best taste, the use of bottled water is recommended. The water reservoir (6) can be removed by filling it.
   IMPORTANT When replacing reservoir, be certain that suction tube is inside the reservoir and not kinked or blocked.
2. Insert plug (19) into a suitable wall outlet (see point (1) under “caution”).
3. Turn the power switch (1) to “On”. The power-on indicator light (4) will light up. Make certain that the hot water/brew switch (3) is in the “Off” position. If you hear a noise it means the pump is on, turn it off immediately with the brew switch.
4. Priming the **pump:** This procedu-re prepares the pump and fills the water boiler with fresh water. This should be done whenever the machine is switched on.

This machine features a self-priming pump. Place an **empty cup on the** drip-plate, do not insert filter holder into brew head and press hot water/coffee switch (3). You will hear the sound of the operating pump and after few seconds, water will start to get out from the brewing head. Once cup is filled, set coffee switch (3) onto pos. “Off’. Coffee Gaggia in now ready to be used.

Note: It may happen that the self-priming feature of the pump does not temporarily work due to an air lock. In this case water does not get out from brewing head, and the following procedure should be followed:

(a) Place a small frothing pitcher or mug under the steam nozzle (8).

(b) Turn the steam knob (7) on the side counter-clockwise to open the steam/hot water valve, and turn the hot water/brew switch (3) to “On”. You will hear the sound of the pump.

(c) After a few seconds, a steady stream of water will emerge from the steam nozzle. Allow about one cup of water to fill the pitcher. Shut the steam/hot water valve and turn hot water/brew switch to “Off”. The Coffee Gaggia has been primed.

NOTE: The temperature ready-light (33 will automatically go on-and-off as the machine’s boiler heats. When the light goes on, the correct water temperature for brewing (and stearning) has been reached. Wait at least 6 minutes for the machine to reach its Ml operating temperature (during this time, the indicator light will go on and off frequently).

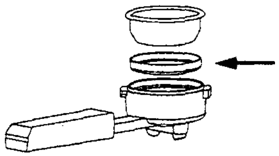
Another feature of the machine is the “no-drip system”, eliminating most of dripping from brewing head (that is normal and due to the pump pressure in the system). The feature “no-drip system” causes a light gurgle, for the return of hot water into the tank. After coffee brewing, however, a little dripping may occur due to wet coffee grinds in the filter-holder.

Caution: Never operate pump without water in machine as damage to the pump may occur. Damage of pump run without water is not covered by warranty.

Making Espresso:

1. **Follow** the procedure described under Preparation.
2. Allow about 6 minutes for the machine to reach its proper operating temperature. (Use this time to set table, prepare cups, coffee, milk, etc.).
3. Select the correct filter basket (10) and insert it in the filter holder (9). Use the small filter basket for 1 cup and the large filter basket for 2 cups of espresso. Then insert the filter holder (9) into the brew head (15) to warm-up.
4. After the warm-up period, remove the warm filter-holder (9) from the brew-head (15) and fill with correctly ground espresso coffee using the measuring spoon (18) provided. Place one level measure of coffee in basket for each cup of espresso. Do not overfill. Gently tamp down coffee with the tamper (11) provided. Do not compress too firmly.
5. Clean any excess coffee from the rim of filter holder (9). Insert filter holder into brew head (15) by holding handle approximately 45 degrees to the left as you face machine. When properly aligned, move handle firmly to the right to lock into position. The handle should point to the front of the machine or slightly to the right.
6. Place one or two espresso cups on the drip plate (17) to line up with the spouts of the filter holder. Depress hot water/brew switch (3) to “On” position. Espresso will start to flow into cups.
7. When cups are 3/4 full, release brew switch to “Off”. The more water you allow to flow, the weaker the coffee. When properly made, the espresso will have a light brown foam “crema” floating on the top. If not, refer to **Troubleshooting Hints. Remove** cups and serve.
8. To make more espresso, carefully and slowly remove the filter holder by moving handle to the left. Use care as hot water will be on top of the coffee grinds in the holder. Some water will continue to drip from brew head as filter holder is removed. That is normal and due to the pump pressure in the system. Knock out used coffee grinds from filter basket and rinse. For more espresso repeat steps 4 to 8 above.

"Perfect crema" device



A unique disc fitted into the filterholder will produce coffee giving the perfect "Crema" essential for the authentic espresso, whatever type of grind you use. Furthermore, you need only use the two-cup filter basket even when brewing for one person (one level measure of coffee only).

Preparing cappuccino

When preparing to make cappuccino, have all of the ingredients at hand as well as a frothing pitcher (or mug) half-filled with skimmed or low-fat milk and cups that are larger (6 oz.) than those used for espresso.

Frothing Milk:

Which kind of milk?

The less fat content in the milk the denser the froth will be. Skimmed or low-fat (2%) milk will provide a thick foam. With regular milk the froth will quickly collapse. The Turbo-Frother will give you all the froth required but don't let milk come to a boil. Let frothed milk stand for about 30 seconds before spooning in onto the espresso.

It may require two or three tries to "become an expert" but you will be successful at frothing milk if you give it a chance. Swivel the Turbo-Frother steam nozzle slightly outward so that you can get the frothing pitcher under the nozzle without hitting the base of the machine.

1. Make espresso (in a large cups) as described above.
2. Depress steam switch (2) to "On".
3. After 10 to 15 seconds or, when temperature ready-light (33 goes on, place the frothing pitcher halffilled with low-fat milk under Turbo Frother steam nozzle so that tip is just under the surface of the milk. See Fii. A.
4. Slowly turn steam valve knob (7) counter clockwise to release steam. **IMPORTANT:** The more you turn the knob, the greater the steam pressure for frothing.
5. Move pitcher in circular motion keeping the tip of steam nozzle just under surface of milk as it begins to froth. Do not let milk come to a boil since it will not froth
6. When you have made enough froth, turn steam knob clockwise to shut off steam and remove pitcher. Put steam switch (2) to "Off" position.
7. Spoon the froth onto the espresso in each cup and gently pour the hot milk along the side of the cup. Top each cup of cappuccino with a dash of cinnamon, cocoa, nutmeg or chocolate shavings. Serve.

8. NOTE: If you want to make more espresso immediately after steaming milk, the machine's boiler must be refilled with water and temperature brought down to a brewing temperature. Otherwise, espresso may taste 'burned". To do this: place an empty cup on drip plate. Do not insert filter holder. Turn hot water/brew switch (3) to "On" letting cup fill with water. Turn brew switch "Off". You many now proceed to make more espresso.

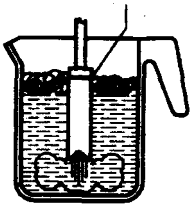


FIG. A

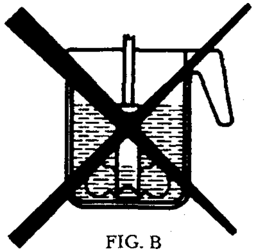


FIG. B

Making hot water:

1. Follow the procedure described under preparation.
2. Turn the steam switch (2) to "On".
3. Allow about 10 to 15 seconds for the machine to reach its proper operating temperature.
4. Place a pitcher under the steam nozzle (8).
5. Turn the hot water/brew switch (3) to "On" and slowly turn steam valve knob (7) counter clockwise to release hot water.
6. When you have made the desired quantity of hot water, turn steam knob clockwise and hot water/brew switch to "Off" to shut off hot water and remove pitcher. Put steam switch (4) to "Off'.
7. NOTE: If you want to make espresso immediately after making hot water, the temperature of the machine boiler must be brought down to a brewing temperature. Otherwise, espresso may taste "burned". To do this: place an empty cup on drip plate. Do not insert filter holder. Turn hot water/brew switch (3) to "On" letting cup fill with water. Turn brew switch "Off". You may now proceed to make espresso.

Keeping it clean:

1. IMPORTANT: The steam nozzle should be cleaned after each use in order to avoid build up of milk deposits that are very difficult to clean. Cleaning is made easy as can

be seen in the Description of Parts. The outer jacket of nozzle can be removed by pulling downward.

The steam jet is cleaned by running a shot of steam through it. A cleaning needle has been supplied to clear any obstruction. Outside of steam pipe can be cleaned with a damp cloth. Hole in steam nozzle must be kept open. A needle may be used.

2. Clean filter holder and titer basket in warm water after use.
3. Wipe body of machine with a damp cloth as required.
4. Remove drip tray and plate (16, 17) and wash in warm soapy water. Use sponge to clean out drip area.
5. Ground coffee will adhere to the seal (14) inside of the brew head (15). Keep it clean.
6. The shower head (12) should be unscrewed and cleaned periodically depending on frequency of use.
7. After long periods of non-use, drain stale water from machine by turning hot water/brew switch to “On”. However, do this only after you have filled reservoir with fresh water. Never operate pump unless there is water in reservoir (6).
8. NOTE: It is very normal for an espresso machine to emit steam and drip occasionally as the water pressure changes during use. Be certain to empty drip tray (16) as required.

Descaling

In hard water areas, minerals found in the water will accumulate and affect operation of the unit. Approximately every four months (this can vary depending on use and water condition), clean the machine with Gaggia descaler (in which case follow the instructions on the packet).

Remove shower head (12) and clean. Pour solution into reservoir and turn on pump for **15** seconds.

Allow solution to flow through brew head and steam nozzle for several seconds. Wait 20 minutes and repeat. Repeat process until solution has been run through. Rinse machine throughly by running plain cold water through machine. Replace shower head.

NOTE: Product failure due to scale accumulation is not covered by warranty. No other servicing should be attempted by the user. Use "Gaggia cleaner” for best results.

Important safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions and information in this instruction book and any other literature included in this carton referring to this product before operating or using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always turn appliance "Off", then plug cord into the wall outlet. To disconnect, turn switch to "Off", then remove plug from wall outlet.
12. Do not use appliance for other than intended household use.
13. Use extreme caution when using hot steam.

Save these instructions

Caution

This appliance is for household use. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse base in water. To reduce the risk of fire or electric shock, do not disassemble the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.

1. Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
2. Never use warm or hot water to fill the water reservoir. Use cold water only.
3. Keep your hands and the cord away from hot parts of the appliance during operation.
4. Never clean with scouring powders or hard implements.
5. To avoid your machine scaling up, use purified or bottled water.

Troubleshooting hints.

Problem: Coffee does not flow
Check:
- ❑ For water in reservoir
- ❑ Filter basket clogged because coffee is too fine or compressed too firmly
- ❑ Shower head requires cleaning

Problem: Coffee flows too quickly
Check:
- ❑ Coffee is ground too coarsely
- ❑ Coffee not pressed down with tamper

Problem: Pump makes loud noise
Check:
- ❑ *No* water in reservoir
- ❑ Pump not primed
- ❑ Coffee is ground too coarsely

Problem: Water leaking excessively from filter holder
Check:
- ❑ Filter holder not properly inserted in brew head
- ❑ Gasket in brew head dirty or worn
- ❑ Coffee grinds not cleaned off the rim of filter holder

Problem: Espresso has little crema froth
Check:
- ❑ Coffee is ground too coarsely
- ❑ Coffee is not pressed down with tamper
- ❑ Coffee is too old or dried out

Problem: Espresso is too cold
Check:
- ❑ Machine not warmed up (6 min.)
- ❑ Coffee flows through too quickly-coffee *is* ground too coarsely

Problem: Not enough milk froth
Check:
- ❑ Use skimmed or low-fat milk
- ❑ Steam nozzle and/or air intake hole clogged
- ❑ Milk is too hot